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CLAIMS FOR RESPONDING TO WRITTEN OPINION DATED 28.08.00

CLAIMS

- sub B1
- 10 1. A chewing gum comprising
- a) an insoluble gum base;
 - b) a water soluble portion;
 - c) a coating comprising a flavouring agent wherein at least 10% by weight of the flavouring agent is a natural vegetable flavouring agent comprising cellular material from a
- 15 plant.
2. A chewing gum according to claim 1 wherein at least 20% by weight such as at least 30% by weight preferable at least 40%, more preferred at least 50%, still more preferred at least 60% by weight of the flavouring agent in the coating is a natural vegetable
- 20 flavouring agent comprising cellular material from a plant.
3. A chewing gum according to claim 1 wherein at least 70% by weight such as at least 80%, preferable at least 90%, more preferred at least 95% by weight of the flavouring agent in the coating is a natural vegetable flavouring agent comprising cellular material
- 25 from a plant.
4. A chewing gum according to claim 1 wherein at least 95% by weight such as at least 98%, preferable about 100% by weight of the flavouring agent in the coating is a natural vegetable flavouring agent comprising cellular material from a plant.
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- sub A1
5. A chewing gum according to any of the preceding claims wherein the natural vegetable flavouring agent comprising cellular material from a plant in the coating is selected from fruit and herbs.
- 35 6. A chewing gum according to any of claims 1- 5 wherein the natural vegetable flavouring agent in the coating is the is selected from coconut, grape fruit, orange, lim , lemon,

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sub A1> mandarin, pineapple, strawberry, raspberry, mango, passion fruit, kiwi, apple, pear, peach, , apricot, cherry, grapes, banana, cranberry, blueberry, black current, red current, gooseberry, and lingon berries, thyme, basil, camille, valerian, fennel, parsley, camomile, tarragon, lavender, dill, cumin, bergamot, salvia, aloe vera balsam, spearmint, 5 peppermint, eucalyptus and mixtures thereof.

sub B1> 7. A chewing gum according to claim 1 wherein the water content of the natural flavouring agent in the coating is less than 75% by weight, such as less than 60%, preferable less than 40%, more preferred less than 30%, such as less than 25%.

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8. A chewing gum according to claim 1 wherein the water content of the natural flavouring agent in the coating is less than 20% by weight, such as less than 15%, more preferred less than 10% such as between 1.5-7%, more preferred between 2-6%.

sub A2> 15 9. A chewing gum according to any of the preceding claims wherein the natural flavouring agent in the coating is freeze-dried.

10. A chewing gum according to any of the preceding claims wherein the natural flavouring agent in the coating is in the form of a powder, slices or pieces of combinations 20 thereof.

sub B2> 25 11. A chewing gum according to claim 10 wherein the natural flavouring agent in the coating is in a form where the particle size is less than 3 mm, such as less than 2 mm, more preferred less than 1 mm, calculated as the longest dimension of the particle.

12. A chewing gum according to claim 11 wherein the natural flavouring agent in the coating is in a form where the particle size is from about 3 µm to 2 mm, such as from 4 µm to 1 mm.

sub A3> 30 13. A chewing gum according to any of the preceding claims wherein the natural flavouring agent in the coating is substantially intact seeds from a fruit.

sub B3> 14. A chewing gum according to claim 13 wherein said seeds are from a fruit selected from the group consisting of strawberry, blackberry and raspberry.

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Sub A4 > 15. A chewing gum according to any of the preceding claims wherein the natural vegetable flavouring agent in the coating also provides the chewing gum with a natural colour.

5 16. A chewing gum according to any of the proceeding claims wherein the natural flavouring agent is used in the coating of the chewing gum and in the chewing gum core.

Sub B4 > 17. A chewing gum according to claim 16 wherein the natural flavouring agent in the coating of the chewing gum and in the chewing gum formulation provides a natural colour
10 to the chewing gum core.

Sub A5 > 18. A chewing gum according to any of the preceding claims wherein the natural flavouring agent in the coating provides the chewing gum with a basic colour.

15 19. A chewing gum according to claim 18 wherein the natural flavouring agent in the coating provides the chewing gum with a basic colour as well as more intense colour spots.

Sub A6 > 20. A chewing gum according to any of the preceding claims comprising from 5% to 85%
20 by weight of a gum base material.

21. A chewing gum according to any of the preceding claims comprising one or more of the following: at least one softener; a bulk sweetener; a high intensity sweetener; an emulsifier; an elastomer plasticizer; an elastomer; a mono-diglyceride; a sucrose fatty acid
25 ester.

Sub B5 > 22. A method for preparing a chewing gum composition comprising providing a mixture of
a) an insoluble gum base; and
b) a water soluble portion;
30 c) forming chewing gum pieces
d) coating the chewing gum pieces with a coating comprising a flavouring agent wherein at least 10% by weight of the flavouring agent is a natural vegetable flavouring agent comprising cellular material from a plant.

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Sub B5 > 23. A method according to claim 22 wherein at least 10% by weight such as at least 20%, preferable at least 30%, more preferred at least 40% by weight, such as about 50% of the flavouring agent in the coating is a natural vegetable flavouring agent comprising cellular material from a plant.

5 24. A method according to claim 22 wherein at least 60% by weight, such as at least 70%, preferable at least 80%, more preferred at least 90% by weight of the flavouring agent in the coating is a natural vegetable flavouring agent comprising cellular material from a plant.

10 25. A method according to claim 22 wherein at least 95% by weight, preferable at least 98%, such as about 100% by weight of the flavouring agent in the coating is a natural vegetable flavouring agent comprising cellular material from a plant.

Sub A7 > 15 26. A method according to any of claims 22 to 25 wherein the natural vegetable flavouring agent in the coating is selected from fruits and herbs.

27. A method according to claim any of claims 22-26 wherein the natural vegetable flavouring agent in the coating is the is selected from coconut, grape fruit, orange, lime, 20 lemon, mandarin, pineapple, strawberry, raspberry, mango, passion fruit, kiwi, apple, pear, peach, apricot, cherry, grapes, banana, cranberry, blueberry, black current, red current, gooseberry, and lingon berries, thyme, basil, camille, valerian, fennel, parsley, camomile, tarragon, lavender, dill, cumin, bargamot, salvia, aloe vera balsam, spearmint, peppermint, eucalyptus and mixtures thereof.

25 28. A method according to any of claims 22 to 27 wherein the water content of the natural flavouring agent in the coating is less than 75% by weight, such as less than 60%, preferable less than 40%, more preferred less than 30%, such as less than 25%.

30 29. A method according to any of claims 22 to 27 wherein the water content of the natural flavouring agent in the coating is less than 20% by weight, such as less than 15%, more preferred less than 10% such as between 1.5-7%, more preferred between 2-6%.

35 30. A method according to any of claims 22 to 29 wherein the natural flavouring agent in the coating is freeze-dried.

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sub A7 > 31. A method according to any of claims 22 to 30 wherein the natural flavouring agent in the coating is in the form of a powder, slices or pieces or combinations thereof.

5 32. A method according to claim 31 wherein the natural flavouring agent in the coating is in a form where the particle size is less than 3 mm, such as less than 2 mm, more preferred less than 1 mm, calculated as the longest dimension of the particle.

sub A8 > 10 33. A method according to any of claims wherein the natural flavouring agent in the coating is in a form where the particle size is from about 3 µm to 2 mm, such as from 4 µm to 1 mm.

34. A method according to any of claims 22 to 33 wherein the natural flavouring agent in the coating comprises substantially intact seeds from a fruit.

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35. A method according to claim 34 wherein said seeds are from a fruit selected from the group consisting of strawberry, blackberry and raspberry.

sub A9 > 20 36. A method according to any of claims 22 to 35 wherein the natural vegetable flavouring agent in the coating also provides the chewing gum with a natural colour.

37. A method according to any of claims 22 to 35 wherein the natural flavouring agent is also used in the chewing gum core.

25 38. A method according to any of claims 22 to 35 wherein the natural flavouring agent in the coating provides a natural colour to the coating.

39. A method according to claim 38 wherein the natural flavouring agent in the coating provides the chewing gum coating with a basic colour as well as more intense colour
30 spots.

sub A10 > 40. A method according to any of claims 22 to 39 wherein the gum base material constitutes from 5% to 85% by weight of the chewing gum.

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sub A16 > 41. A method according to any of claims 22 to 40 comprising adding one or more of the following ingredients to the chewing gum formulation: at least one softener; a bulk sweetener; a high intensity sweetener; an emulsifier; an elastomer plasticizer; an elastomer; a mono-diglyceride; a sucrose fatty acid ester.

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42. Use of a natural vegetable component comprising cellular material from a plant as a flavouring agent in the coating of a chewing gum as described in any of claims 1-21.

sub B7 > 43. Use according to claim 42 wherein the cellular material from a plant comprises
10 substantially intact cellular components.

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